

andrew James

Slow Cooker



This manual is applicable to the following models:

1.5L

3.5L

6.5L

8.0L

Please read the manual fully before using the appliance and keep the manual safe for future reference.

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Safety instructions

When using any electrical appliance, basic safety precautions should always be followed, including:

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or damaged in anyway. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.
- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.

- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas, electric burners or in a heated oven.
- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug from the electrical socket.
- Never handle or operate the appliance with wet hands.

Appliance specific safety instructions

- Display caution when moving the slow cooker at all times as it will contain hot food, water or other hot liquids.
- Do not use the slow cooker for anything other than its intended use.
- Do not use the slow cooker if the ceramic pot is empty.
- Allow the lid and ceramic pot to cool down before cleaning.
- Never touch the surface of the slow cooker during operation as it can get very hot. Always use the handles or knobs provided.
- Do not touch hot surfaces of the appliance.
- Always use oven gloves or a cloth when removing the lid or handling contents.
- Never cook food directly in the base unit, always use the ceramic pot.
- Do not use the appliance if the ceramic pot or glass is cracked, chipped or damaged.
- Do not leave the slow cooker plugged in when it is not in use.

- Do not switch on the slow cooker when it is upside down or on its side.
- Always handle the glass lid and ceramic pot with care as they are fragile.

Before first time use

- Before using the slow cooker for the first time, remove all labels and tags from the product.
- Wash the ceramic pot and glass lid in hot soapy water with a sponge or a dish cloth. Rinse then dry thoroughly.
- Do not immerse the slow cooker base in water or any other liquid.
- During initial use you may notice a slight odour, this is due to the burning off of residues that have been left on during the manufacturing process. This is completely normal and will disappear after using the unit.

Auto setting

- The auto setting allows the user to set the slow cooker to cook frozen food for the day to be ready to serve 8-10 hours later. When the slow cooker is set to auto, the cooker will cook on high until the food defrosts and reaches a pre-set temperature. It will then switch to low and will maintain a constant cooking temperature. However if you wish to extend the cooking time, you can use the low setting and if you wish to shorten the cooking period you can use the high setting.

How to use

- Always use the slow cooker on a dry, level, heat resistant surface away from the edge of the work surface.
- Do not use the appliance on the floor.
- Place food and other ingredients into the ceramic pot and place the pot into the base. Cover the appliance with the glass lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
- Set the control switch to the off position before plugging the unit into the mains socket.
- Switch off and unplug the slow cooker after cooking and remove the crock pot using oven gloves.

CAUTION: Be careful not too touch the base unit after cooking as it remains hot.

Slow cooking

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and fuss.
- The types of meals that are associated with slow cooking have always been soups and casseroles, but with the ceramic pot you can also make most modern family meals and dinner party dishes. The pot is convenient as well as stylish enough to take straight to the table for serving. (Always place the ceramic pot on a heat proof mat or surface).
- The method of slow cooking is ideal for cooking tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavour.

Preparation and suitable foods for slow cooking:

Most foods are suited to slow cooking methods, however there are a few guidelines that need to be followed.

- Cut vegetables into small, even pieces as they take longer to cook than meat. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- We recommend you trim all excess fat from the meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If you are adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as it will with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Uncooked red beans must be soaked and boiled for at least 10 minutes to remove toxins before cooking them in the slow cooker.
- Authentic stoneware is fired at high temperatures, therefore the ceramic pot may have minor surface blemishes and the glass lid may rock slightly due to these imperfections. Low heat cooking does not produce steam so there will

be little heat loss. Due to normal wear and tear through the products life, the outer surface of the ceramic pot may start appearing crazed, this is normal and will not hinder the performance of the ceramic pot.

- Do not put the ceramic pot or glass lid in an oven, freezer, microwave or on a gas/electrical hob.
- Do not subject the ceramic pot or glass lid to sudden changes in temperature e.g. adding cold water to a very hot pot, as this could cause it to crack.
- Do not allow the pot to stand in water for a long time (you can leave water in the pot to soak).
- There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous and will soak up water when immersed in it. This should be avoided.
- Do not switch the cooker on when the ceramic pot is empty or out of the slow cooker base.

Tips for slow cooking

- The slow cooker pot should be at least half full for the best results.
- Slow cooking retains moisture, if you wish to reduce moisture during the cooking process, remove the lid after cooking and turn the control to high (if set to low or auto) and simmer for around 30 to 45 minutes.
- Do not unnecessarily remove the lid during the cooking process as the built up heat will escape. Each time you remove the lid you will have to add an additional 10 minutes to the cooking time.
- When cooking soups allow 5cm space between the top of the ceramic pot and the food surface to allow simmering.
- Many recipes cooked in a slow cooker demand all day cooking, if you do not have time to prepare food that morning, prepare the food the night before and store the food in a covered container in the refrigerator. Transfer the food to the ceramic pot and add liquid/gravy. Select the low, high or auto setting.
- Most meat and vegetable recipes require 8-10 hours on low, 4-6 hours on high or 5-7 hours on auto.
- Some food and ingredients are not suitable for slow cooking such as: pasta, seafood, milk and cream. These foods or ingredients should always be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook for example the fat content of the ingredients, initial temperature of the food and the size of the food.
- Cutting food into small pieces will speed up the cooking process. A degree of trial and error will be required to fully optimise the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After the food is cooked, switch the slow cooker off and leave it covered with the lid on. There will be enough heat in the ceramic pot to keep it warm for 30 minutes. If you require the food to keep warm for longer switch the cooker to the low setting.

- All food cooked in the slow cooker may be covered with a liquid, gravy or sauce. Prepare your liquid, gravy or sauce in a separate pan or jug and completely cover the food in the ceramic pot.
- Browning meat and onions in a pan prior to slow cooking helps seal in juices and flavours. This also helps reduce the fat content before adding to the ceramic pot. This will improve the flavour but is not necessary if time is limited and is down to personal preference.
- When cooking joints of meat, ham and poultry etc. the size and shape of the joint is important. Try to keep the joint in the lower 2/3 of the pot and fully cover it with water. If necessary cut the joint into two pieces. Joint weight should be kept within the maximum limit.

Care and Cleaning

Always make sure the slow cooker is unplugged and in the off position before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.

- Always wash the ceramic pot by hand with warm and soapy water.
- To remove any foods that have been cooked onto the bottom of the pot, simply soak overnight in soapy water and rinse the next day.
- The exterior of the slow cooker can be wiped with a damp cloth and dried.
- Do not use harsh abrasive cleaners or scouring pads to clean any parts of the slow cooker as this will damage the surface.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly within the original colour product box, and

presented with the original receipt of sale/order number. This does not affect your statutory rights. Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days.

For our returns policy please go to www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also, the guarantee does not cover normal wear and tear of individual parts.

Disposal of the appliance

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

Correct disposal of this product

This mark indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.



Slow Cooker recipes

Please note these recipes have been tested in our 6.5 litre slow cooker. If you have a smaller model, the quantities of ingredients will need to be adjusted accordingly.

Red Pepper and Tomato Soup

1 onion, chopped	1 tbsp. tomato puree
2 cloves of garlic, crushed	1 litre vegetable stock (warm)
4 red peppers, deseeded and chopped	Salt and pepper, to taste
1 tsp mild chilli powder	Basil oil
6 fresh tomatoes, peeled and chopped	

1. Turn the slow cooker onto high. Allow to preheat for 15-20 minutes.
2. Add all of the ingredients to the slow cooker and stir.
3. Turn the slow cooker to low and cook for 6 hours.
4. Blend before serving, adding a swirl of basil oil to the finished dish.

Sweet potato, apple and ginger soup

2-3 teaspoons grated fresh ginger (depending on desired strength)	700ml water or stock
1 onion	Seasoning to taste
2 sweet potatoes, chopped	Coriander leaves to garnish
2 sticks of celery, chopped	
2 cooking apples, chopped	

(This recipe requires a hand or stick blender)

1. Preheat the appliance for 15 minutes.
2. Add all the ingredients, lemon juice and coriander leaves. Make sure the stock is warm when you add it as this will maintain the temperature. Turn your slow cooker to low for 6-8 hours.
3. Use your electric hand/stick blender and liquidise the soup until smooth. Season and add lemon juice to taste. Reheat gently before serving. Garnish with coriander leaves.

Lamb Shanks

2 red onions	300ml red wine
3 cloves of garlic crushed	3 teaspoons balsamic vinegar
2 sticks of celery, finely sliced	400ml lamb stock
1 leek, finely sliced	1 bay leaf
1 carrot, finely sliced	Sprigs of fresh thyme and rosemary
4 lamb shanks	Seasoning to taste
1 tin of chopped tomatoes	

1. Preheat your slow cooker to the required temperature.
2. Prepare all the vegetables. Place all the ingredients in the slow cooker, ensuring that they are combined well and evenly distributed. Make sure the stock is warm when you add it as this will maintain the temperature.
3. Set the slow cooker to low and cook for 6-8 hours, until the lamb is tender. Prior to serving, if your sauce is too thin, stir in 1-2 teaspoons of cornflour, dissolved in a little water. Turn up the heat for 5-10 minutes to thicken it.
4. Season to taste before serving.

Lamb, butter bean and tomato casserole

1 onion finely chopped	1 x 400g tin of butter beans
2 sticks of celery, sliced	500ml lamb stock
1 red pepper, finely sliced	2 teaspoons sun-dried tomato paste
1 large carrot, diced	1 teaspoon oregano
450g stewing lamb, diced	Seasoning to taste
1 punnet of cherry tomatoes	
1 tin of chopped tomatoes	

1. Preheat your slow cooker.
2. Add all the ingredients to the slow cooker and set to low. Make sure the stock is warm when you add it as this will maintain the temperature. Mix the ingredients so they are evenly distributed.
3. Cook for 6-8 hours. Season to taste before serving.

Thai Peanut Chicken and Butternut Squash Curry

6 Chicken Breasts, cut into bite	4 heaped tbsp. Thai red curry
2 butternut squash, peeled, de-seeded and cut into cubes	2 tbsp. dark soy sauce
2 cans of coconut milk	2 tbsp. medium curry powder
125ml sweet chilli sauce	150g salted peanuts
½ jar peanut butter	

1. Preheat the slow cooker for 15 minutes on high.
2. Add all of the ingredients except the peanuts into the slow cooker and stir.
3. Turn on low and cook for 4—6 hours until the chicken is tender.
4. Serve with fragrant rice, sprinkling peanuts over the finished dish.

Tomato, Paprika and Pork Casserole

1 onion, finely chopped	1 tin of chopped tomatoes
1 red pepper, deseeded and sliced	50g sundried tomatoes
500g lean pork, cut into chunks	100ml chicken or vegetable stock (warm)
1 tbsp. paprika	100ml crème fraiche

1. Preheat the slow cooker for 15 minutes on high.
2. Place all of the ingredients except the crème fraiche into the slow cooker. Turn the slow cooker to low and cook for 6 hours.
3. Before serving, add the crème fraiche and stir through.

Steamed Chocolate Pudding

6oz/150g butter or baking margarine	6oz/150g sugar
8oz/200g self raising flour	1 tsp vanilla extract
2 large eggs	2oz/50g cocoa
130ml milk	40g chocolate chips

1. Beat the butter and sugar together until pale and fluffy.
2. Add the eggs and vanilla and beat until combined.
3. Sieve in the flour and cocoa into the mixture and mix until they are well combined. Stir in the chocolate chips.
4. Grease a 1 litre glass basin. Pour the mixture into the basin and cover with baking parchment. Tie the parchment around the bowl with string.
5. Place the pudding basin into the slow cooker. Pour warm water into the slow cooker until it comes $\frac{3}{4}$ way up the side of the basin. Cook on high for 2 - 3 hours.
6. Remove from the slow cooker, remove the parchment and serve.

Slow Cooker Chocolate Fudge

500g Dark Chocolate (no more than 60% cocoa), broken into pieces	1 can of condensed milk
20g butter	1 tsp vanilla extract
Cooking spray	Cling film

1. Spray the inside of the pot with cooking spray.
2. Turn the slow cooker onto low.
3. Add all of the ingredients to the pot. Cover and cook for 2 hours, stirring every 30 minutes.
4. Pour the fudge mixture into a cling film lined baking tin.
5. Chill in the fridge overnight, then cut into chunks.

This fudge is so versatile. You can add fruits, nuts, candy and flavourings adapting it for all tastes.

Electrical information.

Warning:

If the appliance is double insulated, indicated by the double insulated symbol:

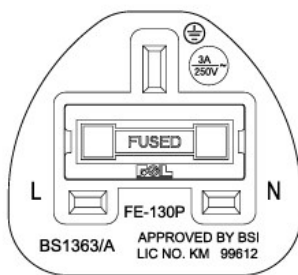


It should not have an earth wire or earth connection.

Plug

The plug must be protected by the correct AMP fuse—this will be indicated on the case of the plug. Only BSI or ASTA approved fuses should be used. When changing the fuse always replace it with a fuse that is of the same identical rating as the original. If you are unsure about which plug or fuse to use, always refer to a qualified electrician.

Please note after replacing the fuse, ensure the cover is correctly fitted back onto the plug. Never attempt to run the appliance if the plug does not have a cover. If a moulded plug is fitted and has to be removed take great care in disposing of the plug and severed cable. It must be destroyed to prevent it from engaging into socket. If the supply cord is damaged it must be replaced by a service agent or a similarly qualified person in order to avoid a hazard.



All of our electrical appliances conform to pre-existing EC Directives 2006/95/EC (Low Voltage Directive) and 2004/108/EC (EMC Directives).

For further information please visit <http://www.esc.org.uk/industry/product-safety/product-testing-screening/kitchen-appliances/>

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